

MASSACHUSETTS PLOUGHMAN

DEVOTED TO AGRICULTURE, HORTICULTURE, THE FARM, THE GARDEN, AND THE HOUSE.

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MASSACHUSETTS PLOUGHMAN
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All persons sending contributions to THE
PLOUGHMAN for use in its columns must sign
their names, not necessarily for publication, but
as a guarantee of good faith, otherwise they will
be sent to the waste-basket. All matter
intended for publication should be written on
one side of paper, with ink, and upon but one side.
Correspondence from particular farmers, giving
the results of their experience, is solicited.
Letters should be signed with the writer's real
name, in full, which will be printed or not, as
the writer may wish.

THE PLOUGHMAN offers great advantages to ad-
vertisers. Its circulation is large and among the
most active and intelligent portions of the com-
munity.

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AGRICULTURAL.

AFTER the heavy rains is a favorable
time to plow up the run-out fields and
re-seed.

A LAYER of straw between layers of
clover, or partly dried hay, will help the
hay to keep in the mow.

INSECT powder, if fresh, is as sure a
remedy as any for cabbage worm.
Apply with small powder bellows.

SALTING the hay is of small value,
and some of the cattle are liable to get
too much of it when they eat the hay.

THE way to kill out wire worms is to
plant some crop such as late cabbage,
that will require thorough cultivation in
the fall.

It is difficult to dry clover hay enough
at this season. When the sap cannot be
twisted out of a handful of clover
stalks it will answer.

WEEDS are making great growth in
the potato fields at this time, and dig-
ging time will make the grower wish
he had pulled them sooner.

THE pumpkin is a grand fodder crop,
supplying as much juicy food for the
trouble required as anything else, and a
crop which can be filled in the vacant
spots to good advantage.

THE riders of fresh cows need some
watching. If there is any sign of cal-
ving or inflammation, bathe in hot water
and rub well with the hand. Bad cases
should be poulticed with flax-seed meal.

AFTER the onions are too large to
make use of a wheel hoe, a hand hoe
must be used to finish off. When the
onions are bottoming set the wheel hoe
so that the dirt will be thrown away
from the rows.

THE benefits of taking off from one-
third to one-half the fruit from a heav-
ily loaded tree are three-fold: the tree is
relieved for this year; it will bear much
better next year; and the fruit this year
will be so large and fine, it will if skill-
fully marketed bring more than the
fruit from the untrimmed tree.

Is pruning young trees the objects
are to form the future shape of the tree
and to facilitate the production of good
fruit. A tree should be allowed room
to grow in symmetrical shape, pruning
it enough to regulate the formation of
the head. As a rule the amateur
pruner leaves too much wood on the
young trees, rather than too little.

THIS is the season for killing brush-
wood by mowing. Some kinds will die
easy, while others will sprout up again
almost indefinitely. Mowing, how-
ever, will improve the pastures enough
to pay for the work, but plowing and
cultivation is the only thorough means
of reclamation. For killing out many
kinds of brush at small expense noth-
ing is equal to a flock of sheep.

ACCORDING to an experience meeting
of the Connecticut Pomological Society
the cost of spraying is from three to five
cents per tree. Many growers would
consider that an under-estimate, how-
ever.

MUSTINESS in hay is often caused by
drawing it in too late in the day. Hay
not drawn in until five o'clock or later
will be somewhat dampened by the
moisture in the air and is sure to be
musty.

WHEN putting away the second
growth clover, do not tramp it down
hard. Cured in such weather it is
probably not very dry. Pitch it around
lightly on top of the other hay, and do
not tramp until some more is ready to
be put in.

The Onion Maggot.

A successful remedy is carbolic acid
emulsion. Dissolve one pound of hard
soap in one gallon of boiling water, in
which add one pound crude carbolic
acid. Stir the mixture up thoroughly
into an emulsion, add thirty quarts of
water. One-fourth pint of this water to
each plant every week or ten days dur-
ing the maggot season kills the in-
sect.

Marketing Quinces.

THIS fruit needs careful handling.
Even a thumb mark will blacken and
spoil the appearance of the quince. The
box or barrel should be lined with
white paper, and the fruit packed very
carefully, seed end down.

The head should not be put on the
barrel as tightly as for apples. Press
moderately with a screw header. For
a near-by market the open box or crate
is good. It is best to sort into two
classes. Put those which are off in color
or shape by themselves.

Farm Dairy Houses.

One correspondent states he has been
thinking of building a milk house and
also a common tank in which to set
cans of milk for cream raising but has
decided, instead, to get a (portable)
creamery. In this connection he asks
several questions, one of which is,
"Would it be necessary to make build-
ing large enough to hold cream and
butter?"

Had he stated number of cows he in-
tended to keep we could better advise
as to the size of dairy house needed.
However, it will be well for him to
build one large enough to admit of any
probable increase of herd. A dairy
house, like a churn, better be too large
than too small.

One dairyman of the writer's ac-
quaintance who keeps fifteen cows, not
long since built on his farm a dairy
house so well adapted to his wants that
a brief description of it may not be out
of place. It is 10x12 on the foundation,
height of post eight feet. In construct-
ing it, building paper was put on the
studding outside and covered with drop
siding (clapboards would of course
answer). Building paper was also put
on the inside and covered with ceiling.
It will be seen that this construction
provides a complete dead air space which
is an excellent non-conductor.

The building has a chimney, thus ad-
mitting of the use of a stove as needed
during the cold seasons of the year. It
has two windows, one on each side.
Has a good foundation though of course
that could be dispensed with. Yet the
building is better in construction and
for use with it. The building is
large enough to provide room for a
portable creamery churn, butter worker
and table. The table is large enough so
a union scale can be kept on it and
plenty of surface left for printing the
butter and doing such other work in a
butter making farm dairy house as can
be conveniently done on a table.

A dairy house of dimensions and con-
struction as described above will pro-
vide plenty of storage for cream and
butter. Its non-conductor walls make
it a desirable place for such storage. If
the foundation is not omitted it will be
still better. Then again the lower or
refrigerator part of an improved port-
able creamery affords considerable stor-

age space for such products and of
excellent quality. And when that is a
part of a farm dairy outfit, cold or at
least cold storage facilities are at hand.

Nothing pays a farmer better who
keeps anywhere from a few to a greater
number of cows than a good dairy
room or house. When the dairy is a
small one and the owner feels he can-
not be at the expense of a dairy house a
room can sometimes be spared in the
farm house for dairy use. Other times
a good room can be partitioned off from
a portion of the wood house or some
other out building that will answer a
good purpose. In any event an arrange-
ment that provides a room or building
where all the dairy utensils can be
placed and the work done and the
product stored will be found an excel-
lent one and a good investment.

F. W. MOSELEY.

Clinton, Iowa.

Blackberries.

I have cultivated blackberries for the
last ten years, and used to have very
good crops. I have five of the best
varieties, but none of them have done
very well the past three seasons. In the
spring of '96 the Wachusett promised
a large crop. They blossomed finely,
and a large quantity of fruit was set,
but at picking time there was only here
and there a decent berry; but a fine
crop of rust covered the bushes, which
told the cause of failure very plainly,
though it did not suggest a remedy, so
I merely left them to "paddle their own
canoe."

The following winter they were badly
winter-killed, and of course last sum-
mer there were no berries, as they
merely spent their time in throwing up
more bushes; I still let them severely
alone, but this summer the bushes are
weighted down with fruit, and there is
no sign of rust, but, instead of getting
ripe the berries seem to be drying up,
which I imagine may be due to the dry
weather we have been having, so I have
come to the conclusion that that variety
at least is not much of a success on my
soil, though it might be on some other.
I have never had any rust on my other
varieties, but winter before last all ex-
cept the Snyder's were winter-killed.

They all grew very well last year ex-
cept Kittatinny, which have not been
doing well at all.

The Snyder's and Eries have plenty of
fruit, which is commencing to ripen,
though a little late and not quite as
large as usual, as they too have been
somewhat affected by the dry weather,
and I shall not have a large crop this
year.

I think we ought to give an account
of our failures as well as successes,
though for the last three or four years
my failures have been the most plenti-
ful. We can only wait and hope,
though hope does not always fill the
purse, and makes rather a poor diet.

J. A. H.

Prof. Bailey believes that the intro-
duction of new fruits for which there is
no apparent necessity is generally a
forced effort, but that in the improve-
ment of plants, an intelligent choice of
kinds has played an important part in
the past and will play a more important
part in the future.

Contrary to the opinion of many
writers, he believes that the introduc-
tion of new types of fruit, while impor-
tant, is less so than the improvement of
types already introduced, and that with
the introduced types the most promising
results are to be looked for through the
further improvement of the forms al-
ready highly improved rather than
through work with the original wild
stock. Plant breeders should work
along the line of natural evolution
rather than against it, endeavoring to
intensify the desirable characters which
already existed in the wild stock. He
believes there are needed more special
purpose varieties of all fruits, more
widely unlike varieties, and more mi-
nor strains of the most popular ones. The
native grapes, in his estimation, need
first attention, the native plum next,
then the native raspberries and black-
berries, and next the amalgamation of
western crab apples with domestic
apples, etc.

Fertilizers for Wheat.

Next to cotton, the crop on which the
greatest quantities of fertilizers are used
is wheat. This does not signify that
cotton takes more plant food from the
soil than wheat. Far from it. Wheat
takes more of each of the plant foods
(nitrogen, phosphoric acid and potash)
than cotton does.

Wheat, however, is grown principally
on the rich virgin lands of the west and
northwest—lands which have a great
store of available plant food, whereas
cotton is grown most y on the thin lands
of the Southern States. Where wheat
is grown in the Southern States it is fer-
tilized quite as much as cotton.

There is a doubt as to reason for fertilizing
the wheat crop. First, for the benefit
to the wheat, and secondly for the ben-
efit to the grass which follows wheat.

Experience has demonstrated the
effectiveness of fertilizers for wheat.
Experience too is mapping the country
into zones, belts and spots, showing
where fertilizers are most effective, and
also where they are least effective. These
zones, belts and spots correspond to
chemical and physical differences in the
soil.

No fertilizer has been found which it
will pay to use on the wheat crop in the
better parts of the blue-grass region of
Kentucky; yet, in the same regions, corn,
potatoes, hemp and grasses are bene-
fited both by nitrogenous fertilizers and
potash fertilizers, but not by phos-
phates.

On the other hand, millions of acres
east of the Mississippi would not grow
wheat were fertilizers not applied. Even
where wheat was grown fully well, it is
now grown better by fertilization.

Ask the farmers of the eastern pan-
handle of West Virginia what they could
do without fertilizers. Ask them at
Hopkinsville, Kentucky, or at Clarksville
and Springfield in Tennessee, and they
will tell you the same story. Fertilizers,
they will tell you, are indispen-
sable for the production of wheat.

Farmers are quite as anxious, how-
ever, to get a good crop of hay succeed-
ing the wheat, as to get a good crop of
wheat. In fact, they are more anxious,
because the wheat occupies the ground
but one year, whereas the grass that
follows occupies the ground two or
three or more successive seasons. Fertilizers
help to secure a good catch or stand
of grass, and help the crop to grow
after the stand is secured.

When failures occur farmers are often
unable to locate the cause, even where it
is easy to locate. They should remem-
ber that there are different kinds of soil.
They should remember that fertilizers
are not all phosphates—that potashes,
phosphates and nitrates are, all of them,
fertilizers, just as gold, silver and copper
are, all of them, metals—that as each of
these metals has its uses or functions to
perform, so potashes, phosphates and
nitrates have their respective functions to
perform in the growth of vegetation. If
some one or two of these fertilizers are
not profitable on any particular
farm, perhaps experience will show that
the others are profitable.

The farmer must be guided by expe-
rience interpreted by intelligence. In
this connection the following may be
of considerable help:

Amount of fertilizing materials con-
tained in one crop grown on each acre,
according to Bulletin No. 94 New York
(Geneva) Agricultural Experiment Sta-
tion:

Wheat, fifteen to thirty bushels of
grain; 1600 to 3200 pounds of straw;
thirty to sixty-two pounds of nitro-
gen; ten to twenty pounds of phosphoric
acid; thirteen to twenty-six pounds of
potash.

Timothy, one to two tons of straw;
twenty-five to fifty pounds of nitrogen;
ten to twenty pounds of phosphoric acid;
thirty to sixty pounds of potash.

Clover (red) one to two tons of straw;
forty-one to eighty-two pounds of nitro-
gen; nine to eighteen pounds of phos-
phoric acid; forty-four to eighty-eight
pounds of potash.

The same bulletin recommends fertilizers
of the following composition for
wheat, meadow grass and clover:

Wheat, four per cent of nitrogen;
seven per cent of phosphoric acid; four
per cent of potash.

Meadow grass, four per cent of nitro-
gen; seven per cent of phosphoric acid;
nine per cent of potash.

Clover, one per cent of nitrogen;
eight per cent of phosphoric acid; ten
per cent of potash.

The small percentage of nitrogen in
the recommendation of fertilizers for
clover is due to the fact that under nor-
mal conditions clover gets its nitrogen
from the air. The percentage of potash
in each recommendation is larger than
fertilizers usually contain.

A. D. McNAIR.

Idle Fields Make Their Owners Poor.

The idle field is no more at a stand-
still than the idle hand. A growth of
weeds on all except the most barren
soon covers its nakedness. The in-
creased labor in the care of crops in
subsequent years, resulting from the
germination of the countless seeds de-
veloped in the idle field, will make heavy
inroads upon the owner's time or
money. The catch-crop may be made
to keep down these weeds; and right
here is found one of the chief advan-
tages of catch-cropping.

But the weeds upon the idle field may
be kept down by occasional ploughing
and harrowing, or they may be cut be-
fore they ripen seeds, may be argued.
True, the weed-seed pest may be pre-
vented in either of these ways; but
even so the idle field makes the owner
poor. Should he choose to keep the
weeds down by occasionally working
the soil, he gives his idle field what is
known as a bare fallow, and it must be
admitted that bare fallows were once
recommended by the best farmers of
their time. They are not advised by
the progressive farmers of today; for it
is known, largely as a result of the
work of Lawes and Gilbert, that the
increased productiveness which often
follows a bare fallow is obtained at too
heavy a cost. The items are: first, the
loss of time; second, the labor of keep-
ing the land clean; and third, the sacri-
fice to old ocean, to which it is carried
by the leaching rainwater, of a consid-
erable share of the elements of fertility
which nature renders soluble in the idle
field. This sacrifice can be avoided if
the soil be kept occupied with the hun-
gry rootlets of a growing crop, for they
will arrest the soluble elements in their
downward course, and in the growing
plant they will be converted into com-
pounds of use and value.

He who chooses to leave his field idle,
but prevents production of weed seeds
by cutting, does far better than he
whose field is the victim of pure neglect,
but yet his labor is not directly pro-
ductive. Even he is made poor. The rule
of every good farmer should be "keep
the land covered with a growing crop
at all times when season permits." As
soon as one crop is removed another
should follow.

The catch-crop in so far as may be
possible, should combine the following
characteristics: cheap seed, ability to
thrive when sown broadcast, rapid
growth, freedom from qualities, either
of root or seed, which will cause it to be-
come a troublesome weed, a deep vigor-
ous root system, the ability to take a
part of its nitrogen from the air, hardi-
ness in winter (in the case of some),
ability to stand frosts and to grow at a
low temperature, and value, either as a
fodder or for soil improvement.

The importance of these characteris-
tics is in most cases perhaps evident;
but concerning some of these points a
few words in explanation seem desir-
able.

The ability to thrive when sown
broadcast is highly important, since this
is the quickest method of planting, and
in most cases the farmer has not much
time that he is prepared to devote to the
production of a catch-crop. By this sys-
tem, further, the weeds are more cer-
tainly and effectually stifled than in the
drill system. The farmer will not, as a
rule, wish to cultivate a catch-crop.

The catch-crop must be one that will
grow rapidly; because, coming between
or after main crops, the time available
is short. Further, the rapid grower
stifles and keeps down weeds while the
slow grower, without culture, is itself
stifled.

Some plants having most of the quali-
ties above enumerated are yet unfit for
catch-crops because they have vigorous
root stocks; others it would be unwise
to select because of the abundance of
seed which would lie uninjured in the
ground over winter or for many years.

A deep and vigorous root system en-
ables the crop to gather abundance of
food even from soils not very fertile.
It makes a crop a good rustler, to use
the expressive western term; and it is
the rustler which thrives without special
attention to manuring and culture. These
the farmer will not care to give to catch-
crops in the majority of instances; hence
the importance of this characteristic.

Often an important object in the in-
troduction of catch-crops is the im-
provement of the soil. Those crops
which can assimilate atmospheric nitro-
gen serve this purpose most effectually.
Other crops return to the soil only that
nitrogen which they first take from it;
and the soil cannot be enriched in this
element by their growth. True, the
culture of almost any crop may be made
to some extent a means of soil improve-
ment; but only by the culture of plants
belonging to the clover family can the
store of nitrogen in the soil be increased.

The catch-crop is in many cases high-
ly useful as a cover crop in winter, to
protect the soil from loss of fine par-
ticles by wind or from washing. For
this purpose we must have crops hardy
in winter. It is, of course, self-evident
that other crops besides winter annuals
often have a value as catch-crops.

Ability to stand frosts is in a great
many cases a highly important charac-
teristic of the catch-crop. It is often
sown after the main crop. The time
before the probable coming of frosts is
short. Only a crop which will continue
its growth in spite of frosts will prove
of much value. Further, it is in late
fall that the soluble nitrogen compounds
are liable to be washed out of the soil
by heavy rains unless the soil is filled
with the feeding rootlets of growing
plants. Only crops which resist frost
can prevent this loss.

The catch-crop is grown sometimes
chiefly because of its value as a money
crop. This, however, in ordinary
farming will seldom be the case. It is
much more often grown as a means of
augmenting the supply of food for the
stock of the farm. In other cases,
though less frequently, soil improve-
ment by green manuring is the prin-
cipal object in view in its culture.

It is possible by judicious selection of
crops to realize both of the last-named
objects at the same time to a very con-
siderable extent. Sound New England
dogma has it, "You can't eat your cake
and have it too." In the matter of nitro-
gen this old saying is disproved.

You may grow a crop of clover or
clover-like plants; you (or your cow if
you prefer) may eat this crop, and by
so doing consume an enormous quan-
tity of nitrogen; and yet in the soil upon
which the crop was grown will be found
more nitrogen than was contained in
that soil at the outset. Is not this "eat-
ing one's cake and having it too?" It
is those crops which enable us to do this
which are among the most valuable as
catch-crops.

Of the importance and value of money
or of fodder crops it is unnecessary to
write; but concerning the possible bene-
fits of green manuring a few words may
be useful.—Prof. W. P. Brooks in a
late bulletin of the Mass. Board.

In view of the strenuous efforts
which European countries are making
to give regular instruction in agricul-
ture to a large number of their rural
population, it is well that our farmers
should seriously consider their needs in
this direction and the best ways in
which these needs may be supplied.

It is certain that the colleges of
agriculture need to be strengthened and
developed in order that the leaders in
agricultural education, research, and progress in
this country may be as thoroughly trained
as they are in the Old World. The
grade of instruction in these colleges
needs to be raised rather than lowered,
and it is not to be expected that these
institutions will send back to the farms
any considerable body of practical
farmers. Their graduates will for the

most part be needed as teachers, inves-
tigators, editors, officials, and managers
of these agricultural industries in which
scientific attainments are indispensable
to success. If any considerable num-
ber of the farmers of the coming gen-
erations are to have definite instruc-
tion in agriculture, it must be in schools
and courses specially devised to meet
the needs of these who for any reason
are unable to take the long and expen-
sive college course.

Agricultural Value of Commercial Fertilizers.

It often occurs that consumers lay too
much stress upon "valuation" and too
little upon the analysis, says a bulletin
of the Vermont station. The valuations
stand in no direct or necessary relation
to the comparative profits which may
result from the use of the various
brands. Their significance is almost
purely commercial.

Buyers should remember that high
class goods, giving relatively large val-
ues of plant food for the dollar invested,
are usually rich in nitrogen, the most
costly of the three ingredients. The
dairy farmer need not buy this element
in large quantities in his fertilizers. If
he feeds concentrated feeds, if he is
using absorbents and gypsum in the
stable, if he prevents the manurial losses
caused by fermentation and leaching,
and if he gets his manure promptly
upon the soil, he is usually supplying
most of the needed nitrogen. Some of
this element, however, may be needed
in the more readily available forms as
found in commercial fertilizers as a
starter. Such a man usually needs to
buy relatively little nitrogen, yet, not-
withstanding, should get at least sixty-
five or better, seventy cents worth of
plant food for a dollar.

Among the points bearing upon eco-
nomical and rational purchase, other
than the relation of the selling price to
the value of the plant food contained,
and the advisability of "fertilizing by
feeding," may be cited:

1. Previous experience obtained per-
sonally or by carefully observing reli-
able neighbors with similar goods on
the same or similar soil with the same
crops.
2. Reputation of the firm offering the
goods.
3. The advantages and disadvantages
of home mixing as compared with the
purchase of "mixed goods."
4. The character and amount of barn-
yard manure on hand.
5. The character, previous cropping
and manuring of the soil.
6. The demands of the crop upon the
plant food of the soil.
7. The analysis of the goods under
consideration and its fitness for soil,
crop, and as a supplement to home
manurial supplies.
8. The forms in which the ingredi-
ents occur; nitrogen as nitrates, or-
ganic matter, etc., potash as muriate,
as sulphate, etc.

There is no particular way to feed
salt hay in order to secure extra re-
sults. It is a coarse fodder, of the same
general character and type of composi-
tion as English hay. Milch cows fed
upon it exclusively would yield but
small returns. It would hardly be ad-
visable to make it the only source of
roughage, because of its excess of salt,
and because animals would tire of it
sooner than of English hay. It cannot
of course take the place of the more
digestible and highly nitrogenous
(protein rich) grain ration. It must
therefore be fed as a partial substitute
for some other coarse fodder. Half salt
hay and half English hay, pea and oat
hay, or cut corn stover would do very
well as a daily coarse fodder ration, but
twelve pounds of salt hay together with
a bushel of corn ensilage for animals of
average size is to be preferred, because
of variety, palatability, and economy.

Salt hay contains three-fourths as
much fertility as English hay, and our
results would therefore confirm the
general practice of making English hay
a money crop, and feeding salt hay in
its place. To get the best returns from
salt hay, it must be fed in the neighbor-
hood where it is produced, because of
cost of transportation.

Farmers along the coast ought to
grow more corn for the silo. A com-
bination of corn ensilage, salt hay and
seven to eight pounds of grain daily
makes one of the very cheapest milk
producing rations.

We have had no experience in feed-
ing salt hay to horses, but our estima-
tion of its value would apply to all ani-
mals of the farm.—Hatch Experiment
Station Bulletin.

Farms for Sale.

FRUIT AND POULTRY BARGAIN.—22 acres, nearly new, with poultry house 17x30, L. 10x15 1/2 or barn, but same can be rented near. No house. Property situated in small village; 3 minutes' ride to R. C. Church and School, 3 miles to R. R. Station. Land all set out with 3000 to 4000 Suda. 800 apple, as follows: 150 Baldwin, 150 King, 100 Red David, 100 Russeting, 150 Gravenstein, 100 Spies, 50 Russeting, 150 varieties, 250 Pears, all leading varieties; 150 cherries, 150 plums, 150 peaches, 150 grapes, 150 gooseberries, 1000 Paragon cherry, 150 other varieties, 12 Russian mulberry, 12 time 12 Russian mulberry, 12 time 12 raspberries, blackberries, some cranberries, and quantities of other berries, many of these trees will begin to bear setting in 2 to 3 years. Fertilizer used by the owner. Owner will include 3000 lbs. fertilizer used by his brothers to match and all warranted. All fruit trees and shrubs are in full bearing for some one, for more than 5 years it will be a good income. Owner has to sell on account of poor health. J. A. WILLEY, 10 and 12 Federal St., Boston.

[illegible]

NEVER BEFORE offered for sale; been in family 80 years; 1 1/2 mile from station at Fitchburg R. R., 25 miles from Boston. 35 acres till age 30 pasture, 30 wood, keeping 15 head, 3 horses; 8 rooms, huge good repair, several fireplaces. Barn 56x30, 15 stalls, 3 stalls; several other out-buildings. Cider mill, running order, good repair, 25x10; good view of village 1 1/2 mile away; 360 apple, good variety, 12 cherry, 20 pear, 20 plum, 20 cherry, 15 pear, 15 plum, 6 quince, 30 grapevines, 20 2 yrs. old, 1/2 cash; stock and tools at appraisal if wanted.

20 MILLES OUT—75 acres, level, free from chert, 60 to 100 ft. deep. Station, etc. Cuts 40 tons hay; keeps 15 stores, and good water supply, over 130 apple, pear, peach and plum trees; 100 grape vines, 100 muscadine grapes. Borders Lake: fine chance for boating and fishing. Large house 16 rooms, painted and bluish white, barn 75x40, five stalls, 100 chickens, henhouse and corn house, all buildings first class. \$9000. Free and clear.

21 MILLES OUT—7 acres land with personal property, 100 ft. deep. Station, etc. Cuts 40 tons hay; keeps 15 stores, and good water supply, over 130 apple, pear, peach and plum trees; 100 grape vines, 100 muscadine grapes. Borders Lake: fine chance for boating and fishing. Large house 16 rooms, painted and bluish white, barn 75x40, five stalls, 100 chickens, henhouse and corn house, all buildings first class. \$9000. Free and clear.

GOOD FARM—GOOD COUNTRY RESIDENCE—GOOD for SUMMER BOARDS. Has an altitude of 1200 ft. above sea level, has excellent buildings and is but 1 mile to 2 villages. Located in Chatham County, Georgia, near New York & Boston people coming to this section of Massachusetts, more and more each year. Farm contains 108 acres, 30 tillage, 30 pasture, rest woods and timber. 1-story house and 1 1/2 rooms in good repair outside and in; Barn 32 x 70, painted and clappedboard, deep cedar under whole; wood shed, tool and cornhouse, henney, silo 34 x 40, 1000 gal. water tank, 1000 gal. oil tank, 1000 gal. gas tank and grapes. Now keeping 13 head and 4 horses. Near good neighbors, fine drives and good fishing. Tax rated at town \$1 per \$1000. Farm is free and clear. Price \$2500.

J. A. WILLEY,
10 and 12 Federal Street, Boston.

Henderson Dairy Co.
Registered Jersey Cattle for Sale at reasonable prices.
Brookline, Mass.

JUST THE PLACE.
To educate your sons and daughters, or for boarders. New house of twelve rooms and bath. Hot and cold water, polished hard wood floors, cemented cellar under whole house, furnace heat, wide veranda, stone wash tubs. Within one minute of four churches, State Normal School, High, grammar and primary schools; in center of town, yet on a retired street. Best location in town of Bridgewater. Pleasant lawn. Price \$4860. Part can remain on mortgage. Address J. A. Willey, or Mass. F.oughtman, 11 and 12 Federal St., Boston Mass.

FOR SALE

FOR SALE—Saw Mill property, consisting of
 Saw Mill #2270, fitted with a 45 ft. log
 band saw, one 32 H. P. water wheel, and one 12
 H. P. wheel. Planing Mill #20x24, engine house
 #20x30, two story box factory #20x24, with barn,
 dry house and suitable sheds. New cottage
 house of 7 rooms, with outbuildings and 4 acres
 of land. 215 thousand feet box boards, 250
 thousand feet in edge boards, planing stock
 and boat boards. 25 thousand of oak ship
 timber. Part of money could lie on mortgage.

J. A. Willey,
 Room 12. 10 and 12 Federal St. Boston.

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MASSACHUSETTS PLOUGHMAN

BOSTON, AUGUST 20, 1898.

Persons desiring a change in the address of their paper must state where the paper has been sent as well as the new direction.

Removal.

The offices and composing room of the MASSACHUSETTS PLOUGHMAN have been removed to numbers 10 and 12 Federal street, corner of Milk street, the publication office being in Room 12.

The new location is easy of access, being directly opposite the Boston post office, nearly every line of street cars passing the building, and is on the direct route between the two union railroad stations. The offices on the fourth floor are readily reached by elevator, and a call from our friends and patrons will always be welcome.

SOILING, and the silo will double the stock capacity of the farm. It is the proper method where the land is easy to work and the market unlimited.

ABOUT the time a man gets so thoroughly anchored in the city that he can't get away, he begins to appreciate the advantages of the life left behind him in the country.

It seems as if the poor run down farm and scrub stock often go together. After all it is only natural that a man who would let land run down would let his stock do the same.

HUNDREDS of farmers who left their lowland haying last, will be shut out altogether by the copious rains. Two years out of three, the wisdom of haying these lands in July is proved by the weather.

No young man ought to rest content in getting what education he can in his native town. One of the short winter courses at the agricultural college will do wonders to quicken and brighten a young man and set him to thinking. A short course in a business college is also good.

ABOUT everything that is good and substantial, and necessary to solid comfort comes out of the soil. Why long for so many artificial and superfluous articles, which our grandfathers used to do without and be happy. When sure of the substantial why not be content and take life more easily?

In England where agricultural conditions are longer established than in this country, farmers usually put up cottages and furnish them to the hired help as part of the wages. This plan will, most likely, become popular in this country. The disadvantages of boarding help in the family are evident and such a method affords a convenient substitute.

THE value of farm lands is increasing quite fast along the trolley railroad lines. Many a farmer who has been complaining of remoteness has suddenly and rather unexpectedly found himself brought within easy reach of the town. The electric roads and the natural growth of population are quietly doing a good work for farm property in the thickly settled districts.

THERE is too much running to the store to buy one thing and another. Many articles or their equivalents might just as well be produced on the farm, while things that must be bought ought to be purchased in large quantities for cash. Telling the store keeper to charge half a dozen of this and half a pound of that is a likely way to get a permanent charge on the farm.

THE power to manage well is a great essential. A young man who is working for someone else should not try to teach his employer, but should quietly plan what he would do next, and how he would do it, and compare his ideas with those of the manager. If a young man has any sense, he can learn this way without getting his head swelled. When an emergency arises, let him first think out his own way, then find out his employer's plan. This is the way wits are sharpened.

A PROBLEM which is forcing itself to the front in New England husbandry is that of exhausted pastures. Some of the soil, none too rich in the first place, has been fed down closely a hundred years or more, until its stock supporting power has become very limited. Moss has taken the place of the best feed, and bushes are growing up to woodland. The only thorough-going remedy is to plough this land up and put it to crops. Clearing, harrowing, top-dressing and seeding will put some pastures in fairly good shape. Reclaiming the pastures is a task which the average farmer hates to tackle, but it must be done sometime; better begin now.

How's This!

We offer One Hundred Dollars reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.
F. J. CHENEY & CO., Toledo, O.
We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligations made by him.
WEST & TRUAX, Wholesale Druggists, Toledo, O.
WALDING, KENNAN & MARVIN, Wholesale Druggists, Toledo, O.
Hall's Catarrh Cure is taken internally, acting directly on the blood and mucous surfaces of the system. Testimonials sent free. Price 75c. per bottle. Sold by all Druggists.

CURRENT TOPICS.

The United States and Spain are once more at peace and a war which is remarkable for its shortness, at least, having been but three months and twenty-two days long, is at an end, the final signatures being given on Friday of last week. It has been a war full of surprises, waged in unexpected places, distinguished by the courage displayed on both sides, and by many deeds of daring, for the nearly complete annihilation of one navy with but little injury to the other, and for the almost miraculous preservation of life on the victors' side as compared with the immense loss on the conquered. It has shown the world what a peace loving nation, with only a small regular army, can accomplish, after thirty years of peace, in raising and fitting out a large force in so short a time, displaying, as well, the great resources of the country and the intelligence and patriotism of its people. The full terms of the peace treaty are to be left to a commission to decide upon, but the protocol signed on Friday provides as follows:

1. That Spain will relinquish all claim of sovereignty and title to Cuba.
2. That Porto Rico and other Spanish islands in the West Indies, and an island in the Ladrones, to be selected by the United States, shall be ceded to the latter.
3. That the United States will occupy and hold the city, bay and harbor of Manila, pending the conclusion of a treaty of peace which shall determine the control, disposition and government of the Philippines.
4. That Cuba, Porto Rico and other Spanish islands in the West Indies shall be immediately evacuated and that commissioners, to be appointed within ten days, shall, within thirty days from the signing of the protocol, meet at Havana and San Juan, respectively, to arrange and execute the details of the evacuation.
5. That the United States and Spain will each appoint not more than five commissioners to negotiate and conclude a treaty of peace. The commissioners are to meet in Paris not later than the first of October.
6. On the signing of the protocol hostilities will be suspended and notice to that effect will be given as soon as possible by each Government to the commanders of its military and naval forces.

As soon as the protocol had been signed, President McKinley issued a proclamation declaring a suspension of all hostilities and word was sent at once to the headquarters of all naval and military forces. The news of peace reached Cuba in time to prevent a second day's bombardment of the town of Manzanillo which was being carried on by a United States squadron. Military commissioners have already been appointed by the President for Cuba and Porto Rico. For Cuba they are: Major General James F. Wade, Rear Admiral William T. Sampson, Major General Matthew C. Butler. For Porto Rico: Major General John B. Brooke, Rear Admiral Winfield S. Schley, Brigadier General William W. Gordon. General Lee declined a place on the Cuban commission.

The Spanish government has received from Gen. Blanco, captain general of the Spanish forces in Cuba, his resignation, the reason given being that he did not wish to superintend the evacuation of Cuba, as he did not believe the time had come to make peace. Many of the Spanish soldiers are already on their way to Spain from Santiago in the transports provided for them by the United States. The question of the best method of establishing a stable government in Cuba is receiving the earnest consideration of the administration. The Cubans show themselves to be jealous of American control, and exhibit much hostility towards the Spanish residents and the conservative party. It is probable that Gen. Lee will be made the military governor of the island on account of his knowledge of Cuban affairs gained during his residence as consul there.

Although peace was declared on Friday, the news did not reach the Philippines before the fall of Manila, that city surrendering unconditionally on Saturday, after a combined attack by the American military and naval forces. The news was not unexpected in Washington. General August, captain general of the Philippines, was taken by a German cruiser to Hong Kong, and intends to return to Spain as soon as possible. The actual capture of the city vastly improves the situation from our standpoint regarding the negotiations relative to the future of the Philippines. With the chief city of the island ours by right of conquest, we can exercise our authority of disposition with much better grace than if the city was turned over to us for temporary occupation by a peaceful agreement. The future of the Philippines is the point upon which there will be the most discussion when the final settlement of the terms of peace is made. In consenting to the occupation of Manila by the United States, and to a joint determination of the future control of the Philippine Islands, Spain has practically acknowledged a divided authority. She has put herself in a position which will enable the United States to demand whatever terms may be deemed conducive to our commercial interests, essential to good understanding with other Powers, or which may have been made necessary by our co-operation with the Philippine insurgent forces. The question of the future of the Philippines must, under these circumstances, be largely determined by public opinion in the United States. Public opinion is at present uneducated and undecided; but there is

undoubtedly a strong bias in favor of an aggressive and expansive policy.

Now that the war is over, the question naturally arises as to what is to be done with the large army now being maintained. About fifty thousand of the volunteers will be at once mustered out, unless news is received which will change the present plans. The troops to be mustered out will include all the volunteer cavalry and the volunteer artillery in the United States at the present time and a large number of infantry regiments. There is every indication that a large military force will be required as armies of occupation in Cuba and Porto Rico and there is no assurance that any of the troops with General Merritt in the Philippines will be withdrawn for some time, although no reinforcements will be sent unless asked for. The demand for the service of troops is likely to continue for a year at least, and some are even of the opinion that an army of fully 100,000 must be maintained for two years. Although at first it was intended to scatter the army in small camps, it has been decided to keep it consolidated at least until the garrisoning of Cuba and Porto Rico has been decided upon. The main camp will be at Montauk, Long Island, to which most of the troops at Santiago have been transported. A large force will be needed to garrison Cuba, the troops being stationed at different points, the regiments not having been designated as yet, although it is intended that all states shall be represented so far as possible. The army now in Porto Rico will remain there so long as troops will be necessary.

In the navy many of the vessels must be sold, but most of the warships now in active service will be retained in use. The duties of the navy promise to be many, important and responsible.

Spain has been driven from Cuba but a new war is now being on Cuban soil, that against yellow fever and unsanitary conditions. A sanitary inspector for Cuba has just been appointed and he will shortly sail for that island, his mission being to organize a campaign against fever and drive it off the island. Sanitary reform is sadly needed in Cuba, and it is believed that by strict attention to sanitary principles and the establishment of sewerage systems and other reforms, Cuba may no longer be a plague spot and a menace to all ports having dealings with her. As a part of the campaign now being inaugurated, there will be disinfecting plants for baggage, detention camps and hospitals, ships will leave only after being thoroughly fumigated with only healthy passengers aboard, and if the system proves potent, at the end of another year there will be no necessity for quarantine against vessels from any Cuban port. Success in Cuba will make it easy to introduce the system in South and Central America, and in a few years trade with the tropics will be really unrestricted and commerce and travel boom as they never have before. It will be an American achievement as was the destruction of the Spanish fleet and the benefits to the nation will be lasting.

In addition to these plans for the well being of Cuba, large supplies of food and other comforts and necessities of life will be at once sent there. Clara Barton of the Red Cross society has had a vessel placed at her disposal which will be loaded with supplies for Havana, and a relief expedition will be sent there at once to alleviate the suffering and misery.

Probably the greatest blessing that can befall Spain will be the loss of all her colonies, says the Review of Reviews. They have been the source of her troubles, the cause of her national decline. They have brought the curse of gold upon her. They have diverted the energies and the expenditures of her people from her own needs at home. Spain has magnificent internal resources as yet undeveloped. Let the energies of her people once be directed within, and they will understand what obstacles have blocked the way so long. Reforms will follow. Abuses will be swept away. Popular enlightenment will come. With the passing of Spain's colonial might will dawn the renaissance of Spain.

As to commercial prosperity, that should continue upon true lines under the new conditions. Spanish commercial interests in Mexico are now on a healthier basis than they have been in Cuba for long years past, for in the daughter state they are not pampered by favoritism and privilege. Independent intercourse with the severed colonies will continue, and lines of trade will shape themselves naturally and legitimately. Ancient rivalry will gradually disappear and Spanish commercial energy may be depended upon to secure room for its exercise. Spain, regenerate, will be the mother country for the nations of ultramar that speak her tongue, in the same regard that England is mother to lands in the seven seas, and will stand second only to England in the number of her children.

The inquiry instituted by the French naval authorities into the Bourgogne steamship disaster has resulted in the recommendation of members of the crew for life saving medals for heroism. The official report asserts that the charges of cowardice and brutality brought against the officers and crew of the ill-fated vessel are "shameful calumnies," and hopes that the honors about to be conferred upon them by the French Government will in some degree atone for the injustice of the slanders of which they have been the victims. The brutality and savagery displayed was laid at the doors of certain of the steerage passengers. This, in view of the unanimous testimony of the surviving passengers, seems like a wholesale whitewashing of the facts.

Washington News.

In order for Americans to be more thoroughly satisfied with their home conditions it may be necessary now and then to go abroad to see how the people of other countries fare. France is considered an "enlightened nation" and the people of France well-to-do, and it may be a surprise to some of us to learn that the common people of France cannot even afford American dried apples, in our acceptance of the term. True they do eat our dried fruit, but such fruit, and such eating. Our consul at Nantes writes: "During the past year upwards of 12,000 barrels from America were received by the merchants of Nantes. These apples chopped into slices just as they come from the trees, stems, seeds, cores, skin and all." After being dried, they are packed in barrels. They are used also for making cider, being soaked in water and a little sugar added.

SHEEP SCAB AND ITS TREATMENT.
Owing to numerous inquiries on this subject and several erroneous impressions which have gotten abroad concerning the "disease," the Agricultural Department has been giving special attention to the nature and treatment of sheep scab. Dr. Salmon, Chief of the Bureau of Animal Industry, will embody this information in a farmer's bulletin for general distribution to all interested. The disease which is one of the oldest known and most prevalent as well as the most injurious malarial which affects sheep, is a contagious skin disease caused by a minute parasite, the impression among many farmers that the "scab" is hereditary being incorrect. Of course it is natural that the ewe so affected should transmit the disease to the lamb, but this is accomplished by contact. The bulletin will call attention to the necessity of keeping sheep under proper hygienic conditions; but that alone it is stated, though of importance in connection with the subject of treatment, cannot be relied upon as a cure. The only treatment in that case is by the use of some external application which will kill the parasite. This is by far the most rational, satisfactory and cheapest way.

STATES SHOULD PASS LAW.
"There should be stringent scab laws in every State, with State inspectors to see that these laws are carried out," said Dr. Salmon, speaking on this subject. "The disease of scab is one of the most serious drawbacks to the sheep industry, and results in enormous financial losses. Yet, despite its insidious nature, its ease of transmission, its severe effects and its prevalence in certain localities, it is a disease which yields readily to proper treatment."

"You think then, that there should be systematic, and where necessary, compulsory dipping?"
"Unquestionably there should. If all the sheep owners of the country would dip regularly and thoroughly, there is no reason why this scourge should not be totally eradicated from the United States. There are various kinds of plants for dipping for use on a large or small scale, and homemade dips can be easily compounded, so that there is no real excuse for failing to treat the sheep and thus prevent or cure this highly injurious malady, at a very small cost to the farmer."

USEFUL FARMERS' BULLETINS.
Most of the following farmers' bulletins have been noticed heretofore in this correspondence, but all are now in print and can be had upon request to the Secretary of Agriculture, Washington, D. C.: Barnyard Manure, Hog Cholera and Swine Plague, Silos and Silage, Fowls, Care and Feeding, Standard Varieties of Chickens, Tomato Growing, Care of Milk on the farm, The Peach Twig Borer, Tobacco Culture, and Corn Culture. Several of these are reprints, owing to the original edition having been exhausted through numerous demand from farmers.

CANADIAN CHEESE.
A recent State Department report discloses the fine system employed by Canadian cheese makers in some sections of the Dominion. Canada manufactures her cheese largely for export, ninety per cent of her entire output being disposed of in the United Kingdom; and her manufacturers have long since realized the necessity of making a prime uniform article to meet the special demands of that market. To do this they have thoroughly organized and through their organization they control the quantity intended for export. In Ontario there are two associations, the eastern and the western, which are provided over by a president and a record kept of all transactions. All the factories are under the associations. Each district or subassociation holds a weekly market at which market any factory in that district may advertise the number of boxes of cheese it has for sale, stating the color and age. The boxes are then and there sold to the highest bidder, and no cheese is bought and sold and no negotiations of any kind are entered into relating to the purchase or sale of any cheese on market day, except in public competition under this system. There are eighteen such associations in the Province of Ontario, representing 1206 factories, with an annual output of more than 100,000,000 pounds of cheese.

ENGLISH-AMERICAN CHAMBER OF COMMERCE IN BELGIUM.
The chamber of commerce organized at Belgium last May for the purpose of advancing American and English trade in that country seems to have gotten on a substantial footing and promises well for widening American and English trade on the Continent. The chamber procures, on application and supplies to its members confidential information in regard to the credit, standing the reliability of Belgian, English and American firms with which they may be doing business. It affords special facilities to British and American firms desiring agents and representatives in Belgium by placing them in communication with firms or individuals likely to do business with them. It procures statistical information regarding Belgian trade, etc., and obtains of its members the most comprehensive lists for the sending of catalogues and circulars, if required. It sends by special letter to each member whom it may concern, notice of any change in Belgian tariffs, the chamber receiving notice direct from the Belgian government, which is not issued to the general public. It holds at the disposal of its members a very efficient trade library, with trade papers, cipher codes, etc., etc. It handles and conducts "Test cases" in matters of legislation affecting the English or American communities or manufacturers and shippers. In general the chamber does everything in its power to further the interests of English and American traders wishing to take part in exhibitions in Belgium, looking to a further opening of her markets for American and English products.

GUY E. MITCHELL
Going to Portland.

From most points of Eastern and Southern New England a convenient route to Portland is by way of Boston, from which city can be taken the Boston and Maine trains, or the Portland steamer. The distance is about one-hundred miles. The railroad lines pass through Old Orchard, the famous summer resort, popular for its beach hotels and surf bathing. From towns some distance inland, Lowell and Worcester form convenient points of departure for Portland. One of the best hotels at Old Orchard is the Proctor House, well known for its good cooking and sea-food. At Portland, the favorite seems to be the West End Hotel, which is fully as good as any in the city and very near the railroad station. At the fair grounds is a first-rate restaurant under the grand stand and several others in various parts of the grounds.

The sights of Portland include the parks, the observatory, several houses of historic and literary interest, public buildings, monuments, etc.; all these can be easily and quickly reached by electric cars. The harbor and bay, studded with islands, is one of the most beautiful in the world, and abounds in popular shore resorts. There is good fishing. Old Orchard, which is sixteen miles distant, is most conveniently visited by a stop-over check, when going or returning from Portland. A visit to this place alone is well worth the trip East. The fair itself has been alluded to in other articles. Every one knows that this is the great fair of this section, which draws from the largest field of them all, has the largest exhibits and the greatest attractions. To miss the New England Fair is to miss the agricultural and amusement event of the season.

GUY E. MITCHELL
Going to Portland.

Another interesting and profitable program has been planned for the next field meeting of the Massachusetts Fruit Growers' Association on Wednesday, Aug. 24, at Fitchburg, Lunenburg and Townsend. The barges will leave the Union Depot, Fitchburg, at half past nine in the morning, visiting the orchards of Japanese plums, peaches and apples of H. O. Mead, Lunenburg; thence to Townsend Centre, where dinner will be served. After dinner the barges will proceed to Townsend Hill, nearly to the New Hampshire line, the highest land in this section, to see the famous peach orchards of A. J. and W. D. Hinds. The fruit farm of A. A. Marshall will also be visited if time permits. Returning the route will be through Whalom Park, in time for trains going in all directions.

The expense of the dinner will be forty cents; of the barge, sixty cents. This will be a field day worth attending.

The Society for the Promotion of Agricultural Science.

The programme for the annual meeting of this society, which is held in Horticultural Hall on Friday and Saturday of this week, includes a great variety of interesting and valuable topics. Among those especially attractive to New England agriculturists are:—
J. B. Smith on "Quarantine against Foreign Insects. How far can it be effective?" W. W. Rowlee on "The effect of Electric Light upon the Tissues of Leaves;" W. J. Beal on "The Composition and Comparative Value of Lawn Grass Mixtures as Purchased in the Markets;" C. D. Smith on "Movements of the Food and Ash Elements in the Maturing Corn Plant;" B. M. Duggar on "Shot Hole Effect of Peaches and Plums;" S. A. Beach on "Notes on Self-fertility of Cultivated Grapes;" L. F. Kinney on "Plant Individualism;" A. D. Hopkins on "Some Notes on Progress in the Study of Varieties of Timothy;" J. B. Lindsey on "Concentrated Cattle Foods and Laws for their Control;" W. J. Beal on "A Few Points Demonstrated for our locality in Growing Forest Trees for twenty-two years;" W. R. Lazenby on "Judging or Scoring Fruits;" C. S. Phelps on "The Effect of Nitrogenous Fertilizers upon the Percentage of Protein in Grasses and Legumes;" L. H. Pammel on "Some Results on the Germination of Cereals," and A. D. Hopkins "Insects Detrimental and De-

structive to Timber and Timber Products." The sessions will be held in Horticultural Hall, commencing at 2 P. M. on Friday, August 19.

Read and Run.

—There have been increased sales of iron and steel, and prices have risen.
—The returning miners from the Klondike brought but a small quantity of gold.
—The first cargo of steel rails for Bluefields is going from Baltimore next week.
—The danger of a yellow-fever epidemic which threatened Franklin, La., has passed.
—Sailor witnesses in the new Bram case are to be provided with a seaside home at Beachmont.
—Commissioners from Japan have arrived in this country in the interest of their tea trade.
—The Comstock Mining Company is to attempt to pump out the abandoned levels and to resume operations.
—The New York State Railroad Commission has authorized the operation of trolley cars in New York city.
—An experiment is to be made with a monster wood digester in developing a process for weaving cloth from wood pulp.
—Secretary Long thinks the nation can solve the new colonial problems without departing from its principles of government.

—A better feeling is apparent among cotton manufacturers, who see exceptionally good times ahead; buyers are anticipating future wants.

—According to a New York merchant, the best opportunities for capital in Porto Rico are in building trolley roads, hotels and buying sugar plantations now out of culture.

—The wheat crop in North Dakota this year will not be as large as sanguinely predicted earlier in the season when prospects were more favorable. Commissioner of Agriculture Thomas says that the acreage will be considerably larger than last year, induced by the extremely high prices early in the year. The total yield will be from 45,000,000 to 50,000,000 bushels. The wheat crop of last year was 40,000,000 bushels; 20,000 acres of wheat in that state was recently destroyed by hail.

—Out of 500 men examined for military enlistment at Wilkesbarre, Pa., only 150 stood the tests. One of the commonest defects was bad teeth. "I was surprised," says Dr. Harvey, "at the revealed carelessness of the young men in letting their teeth go unattended to. A few had naturally sound teeth, but even many of these had neglected their teeth and had not kept them clean. In other cases where the early service of a dentist would have put them in good shape, there were no signs that they had ever visited a dentist's office. I felt," he adds, "like going out and placarding the town with notices to mothers that one of their first duties was to look after the teeth of their children." To take precaution against early decay of the teeth seems to be beyond the prudent comprehension of the young. Nothing short of toothache moves them to seek the dentist's assistance.

Through arrangements with the publishers we are able to furnish our readers with any of the following books at very reasonable prices. They cover many of the most important features of farm management, are thoroughly practical, up to date, reliable and thought stimulating. Each book is written by a competent specialist under the editorial supervision of Prof. L. H. Bailey of Cornell University, and every one of them should be in the home of all who aim to carry on a farm in a practical and profitable way. They all have serviceable and tasteful cloth bindings.

THE SOIL. Its Nature, Relations and Fundamental Principles of Management. By F. H. King, Professor of Agricultural Physics in the University of Wisconsin. 308 pages, 45 illustrations. Price to our readers, 60 cents.

THE FERTILITY OF THE LAND. A Summary Sketch of the Relationship of Farm Practice to the Maintaining and Increasing of the Productivity of the Soil. By I. P. Roberts, Director of the College of Agriculture, Cornell University. 432 pages, 45 illustrations. Especially valuable. Price to our readers, \$1.00.

THE SPRAYING OF PLANTS. A Succinct Account of the History, Principles and Practice of the Application of Liquids and Powders to Plants for the Purpose of Destroying Insects and Fungi. By E. G. Lodeman, late Instructor in Horticulture in the Cornell University. 399 pages, 92 illustrations. Price to our readers, 75 cents.

MILK AND ITS PRODUCTS. A Treatise upon the Nature and Qualities of Dairy Milk, and the Manufacture of Butter and Cheese. By Henry H. Wing, Assistant Professor of Dairy Husbandry in the Cornell University. 280 pages, 33 illustrations. Price to our readers, 75 cents.

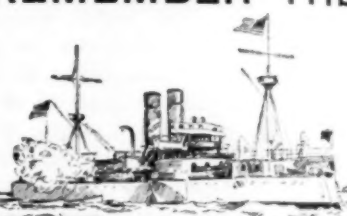
PLANT BREEDING. Being Five Lectures upon the Amelioration of Domestic Plants. By L. H. Bailey, Professor of Horticulture in the Cornell University. 293 pages, 29 illustrations. Price to our readers, 75 cents.

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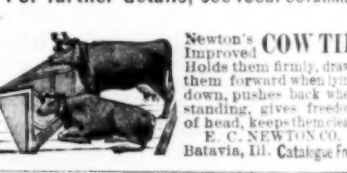
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THE HOUSEHOLD.

WHEN PAPA WAS A BOY.

When papa was a little boy
You really couldn't find
In all the state of Washington
A child so quick to mind.
His mother never called him once,
And pa was always there;
He never made the baby cry,
Or pulled his sister's hair.
He never slid down banisters,
Or made the slightest noise;
And never in his life was known
To fight with other boys.
He always studied hard at school,
And got his lessons right;
And chopping wood and milking cows
Were papa's chief delight.
He always rose at six o'clock,
And went to bed at eight;
And never lay about till noon,
And never slept late.
He finished Latin, French and Greek
When he was ten years old,
And knew the Spanish alphabet
As soon as he was told.
He never crumbled when he had
To do the evening chores,
And never in all his life forgot
To shut the stable doors.
He never, never thought of play
Until his work was done;
He labored hard from break of day
Until the set of sun.
He never scraped his muddy shoes
Upon the parlor floor,
And never answered back his ma,
And never banged the door.
"But truly, I could never see,"
Said little Dick Malloy,
"How he could never do these things
And really be a boy."

TRUTH AND HONOR WITH CHILDREN.

"I hate lies!" said my sister one day.
"Perfectly proper, Nell," said I.
"Lying lips are an abomination to the Lord, too."
"Well, I really can see no excuse for a lie."
"Can't you? I can. Unwarranted curiosity about one's private affairs. For instance, you must surely recall the time that prying Miss Staples asked you if you were engaged, before a soul knew of your engagement outside of our family. Do you remember what you said?"
My sister blushed. "Yes, I lied."
"You did, Nell; and it was a justifiable act, too!"
"I'm not sure of that. I think, if such an instance should occur now, I could escape with neither confession nor lies."
"Possibly!"
"I always did try to speak the truth," continued Nell. "But I believe I dislike lies much more since I have children. I do so hate to have them untruthful."
I laughed, recalling some of little Frank's latest prevarications. "Did you have such a siege of it with Doris?" I asked.
"Doris has had her time, but the motive in her case was a different one. Frank is ingenious, and originates a lie to gain some end, principally for the pleasure of his stomach. Doris is tempted by fear, or, rather, shame, because of some naughty thing she wishes to hide."
"Do you mean that she still does it?" I asked in surprise, not having noticed anything of the kind in the five-year-old.
"Yes, occasionally; but I can generally get her to be perfectly truthful by not making too much of the offence she is trying to conceal. She understands now that I can endure the knowledge of any sin if she is straightforward in confessing it. It surprises me, however, that it should take so long to teach my children to be truthful."
"Perhaps you are reaping the harvest of your lie to Miss Staples?"
"Don't!" said Nell, shivering. "But, really, I have tried so constantly never to be severe with Doris when she tells me of wrong-doing that I can't understand why I must still handle her so carefully. Often I must coax the truth from her, but I never consciously let her go without getting her to tell me it all."
"Both the children have good imaginations," I said.
"Yes; but they rarely are untruthful from the impulse of that alone. A few times they have told me of events that I knew had not occurred; and I have said at the end, 'That's a make-believe story, isn't it?' And they admitted it frankly enough."
"Then, too, don't you think children sometimes dream things that seem to them true?"
"Undoubtedly; we must make allowance for that."
"Well," I said, "Doris and Frank trust you implicitly, Nell; and that will certainly make your task easier."
"Yes," said my sister, looking pleased. "I think they do trust me, and they ought to. I have never consciously told either child the whitest kind of a lie. How could I expect them to be truthful, if they ever heard me say what was not true? As it is, I believe when they are older, they will grow to love truth as much as I do. We often talk about fairies and brownies, and they understand these are creatures of fancy. And, perhaps as something more of a reality, we have looked upon Santa Claus. For I want my children to have all the fun that others do, and I half believe in the jolly old man myself. But last Christmas Eve Doris said, as I undressed her, 'Is Santa Claus real or believing, mamma?' And what could I do? Was I to tell my child a first lie merely to give her a little more fun?"
"I know well enough what you did," I replied.
"Of course," I said, "it's only believing, Doris, like the brownies." "Who gives us the presents, mamma?" Doris asked. "Oh, papa and mamma and friends," I answered. "But I want you to get just as much fun out of it as it were true. So, when you wake up to-morrow and find your stocking full, I hope you'll say, just as if it were true: 'Goody, goody! Santa Claus has been here, and filled my stockings!'"
"I will," said Doris, laughing gleefully. "And so she did."
That night, as the children were eating their supper in the nursery, their mother and I were sitting in an adjoining room, Frank called out:
"Mamma, Doris just took an answer spoonful of jam."
"I didn't," said Doris.

"There it is!" said Nell, getting up. Presently I heard her in the nursery, asking cheerfully:
"Most through supper, children?"
Then the voices rippled on, evidently discussing indifferent subjects. With some curiosity, I arose, and looked in through the nursery door. Nell stood beside the little table, one hand gently stroking Doris's head.
"Would you like some more jam, Doris?"
"No, mamma."
"She took!" began Frank.
"You needn't tell me," said his mother. "Doris will, I'm sure. Don't say anything that isn't true, darling; it will make me feel so badly. Did you take some jam?"
"Yes, a little."
"Did you have all you wanted? Wouldn't you like some more?"
Then Nell kissed her, saying, "I'm so glad you told me the truth, and immediately began talking of other things. My sister's comment on the matter later was this:
"Of course, the principal thing is to get them to be truthful. Jam is entirely unimportant compared with truth."
When, later, we went down to tea, we saw Doris's doll on a chair in the dining-room. "Don't let me forget," said Nell, "I promised to put Rosie in the playhouse before I went to bed." Neither of us thought of the doll again during the evening.
That night I awoke from my sleep at the sound of careful footsteps in the hall. I feared one of the children might be ill, and looked out. At that moment my sister was about to enter the nursery.
"Any one sick?" I asked.
"No," said Nell, in a whisper. "I forgot this," holding up the doll.
"What time is it?"
"About half-past two."
At breakfast Nell told me how she had waked suddenly in the night with the thought of the doll. "I wouldn't lightly break my word to the children. When an older person might understand an omission for good reasons, a child would lose confidence in you. Children are very sharp observers and very critical. Once I hastily threatened to punish Doris if she did a certain wrong thing again. Not long after she repeated the offence; and, as I hated to punish her, I looked about for an honorable escape from doing it. She had hurt Frank. I said, if she would tell Frank she was sorry, and try very hard to be good to him in the future, I would excuse her that time. She did what I asked, and all seemed happily settled; but sometime after, when I found occasion to tell the children how carefully one should keep his promises, Doris remarked, 'You broke your word once didn't you, mamma?' And I learned by a few questions that the little minded had given me a black mark because of my leniency to her that day. That taught me a lesson; and I have been more careful since to promise less, but to absolutely keep my word unless circumstances beyond my control make that course impossible. In such a case (which rarely happens) I explain the matter fully to the children."

One afternoon, as Nell and I started out on a walk with the little ones, Frank said he had forgotten his whistle. "If you want it, go and get it," said his mother. "Will you wait for me?"
"Yes, I'll wait right here."
So the little fellow ran back to the house. I have seen children look behind to see if an agreement were kept, but it did not occur to Frank to feel any doubt. It was a sunny spot where we stood, and I suggested that we should cross the street and wait under a tree.
"You go with Doris," said Nell. "But I will stay here. Frank is so little that he might think I had failed to keep my promise, did I budge from the spot."
Then, humorously, she drew with her parasol a circle about her in the gravel. We did not wait long for Frank. I said to him, "You see mamma kept her word and waited for you."
"Course she did!" said Frank. "I would be 'shamed of her if she didn't!"
I carefully watched my sister through the remainder of my visit; and I never heard the slightest prevarication from her, although, now that my mind had been especially directed to the subject of truth telling and the exact keeping of promises, I noted with horror the prevalence in other families of the apparent belief that no responsibility is to be attached to lies or breaches of honor with little ones.
I heard mothers say, "If you do that again, you can have no candy to-day." And the box of candy would be brought by the delinquent, and partaken of before my very eyes.
"Where is my baby sister?" said a little tot one day to his mother. "I don't know," said she. "Perhaps God has taken her away. You know you struck her." And the little sister was at the time enjoying her customary carriage ride in the care of the nurse-girl.
"Does it taste bad?" said Doris, drawing back as her mother was about to give her a spoonful of medicine.
"I don't like it," said her mother. "But perhaps you will not mind it. When I have to take it, I swallow it as quickly as I can."
"No matter how desirable the end may seem," my sister often said, "no lies, no lies!"
Nell and I looked down from a window upon the children one day, as they played with little neighbors; and we heard Tommy, who lives next door, and is a year older than Doris, say:
"Let's come and ask your mother: she won't fool us." And it seemed to me that out of the mouth of babes Nell's praise was perfected.—Christian Register.

THE INEVITABLE.

I like the man who faces what he must.
With step triumphant and a heart of cheer;
Who fights the daily battle without fear;
Sees his hopes fall, yet keeps unflinching trust
That God is God; that somehow, true and just,
His plans work out for mortals. Not a tear
Is shed when fortune, which the world holds dear,
Falls from his grasp: better with love a crust
Than living in dishonor; eviles not,
Nor loses faith in man; but does his best,
Nor ever murmurs at his humbler lot.
But with a smile and words of hope gives zest
To every toiler. He alone is great,
Who by a life heroic conquers fate.
—Sarah Knowles Bolton.

THE HOME CORNER.

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By special arrangement with the BAZAR GLOVE-FITTING PATTERN CO., we are able to supply our readers with the *Junior Girls' Dressing Pattern* at a very low cost. It is acknowledged by every one that these patterns are the simplest, most economical and most reliable patterns published. Full directions accompany each pattern, and our lady readers have been invariably pleased with them in the past. The coupon below must accompany each order, otherwise the pattern will cost the full price.

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Enclose ten cents to pay expense.



No. 7425.—Child's Dress.

White lawn, tucking, Valenciennes lace and insertion combined to make this dainty little dress. The pattern provides for a short low yoke that is simply fitted by shoulder seams, to the upper edge of which the skirt portion is attached, the fulness being collected in gathers. The skirt falls freely from yoke to the lower edge, which finishes with a wide hem, over which two evenly spaced rows of insertion are placed. An attractive feature is the Bertha shaped with square corners at the lower edge, which is also edged with lace headed by insertion, the round top being gathered and sewed on at round yoke outline. Plain or figured organdy, dimity, nainsook, India silk, swiss, challis, cashmere or any soft becoming material in silk, wool or cotton will make pretty dresses by the mode. In place of the insertion can be used ribbon in plain or gathered rows, braid, gimp, embroidery or ruchings of the material. As illustrated the dress is worn with a guimpe of white lawn, the yoke of which is tucked. To make this dress for a girl six years of age will require 3 1/2 yards of material 36 inches wide. The pattern, 7425, is out in sizes for girls of 2, 4, 6, 8 and 10 years of age. With coupon, 10 cents.



No. 7428.—Ladies' Shirt Waist.

The yoke is gradually getting to the front, and as decided in this smart waist, the seams which join back and front yokes at the shoulders ensure a correct fit, while the fulness in front is disposed in a becoming pouch effect. Blue and white figured percale was thus worn with a dark red satin belt and belt to match closed with a silver buckle. A box plait is applied to the right front, through which buttonholes are worked for the buttons used in closing. The pointed yokes are provided with lining portions having straight lower edges, to which the full fronts and back are joined, the pointed yoke being stitched down flat on the lower edges to give a neat and durable finish. The fronts are gathered and the back laid in plaits that taper to the waist line. The standing collar may be of the material or of white linen as preferred. The sleeves are modelled in the very latest style, moderately full at the top, the scant fulness at the wrist being gathered into straight cuffs that close with links or cuff buttons. With its many becoming features combined with the newest cut and style, this shirt waist is sure to find many admirers. It is appropriate for all materials in silk, fine woollen, linen and cotton, wash goods. To make this waist for a lady of medium size will require 3 1/4 yards of material 36 inches wide. The pattern, 7428, is out in sizes for 32, 34, 36, 38, 40 and 42 inch bust measure. With coupon, 10 cents.
If housekeepers knew the comfort to be secured during the summer from window awnings all would have them even though some personal sacrifice was needed to meet the light expense, says an exchange.
If one buys the regular iron frames that can be raised when not needed for protection, and the ready made awning

cloth, they are rather expensive, but very satisfactory ones can be made at home, at little cost, by taking one inch strips of lumber long enough to reach from the top of the window, with the extension strips about two feet long and a cross strip as long as the window casing is wide.

The side frames are nailed, one on each side of the window frame at the top at such an angle that the lower ends can be nailed to one end of the extension strips, the lower end of which is nailed to the side of the window case. The other fifth strip being fastened across at each end of the long strips where they join the extension strips to hold them in place and make the frame more solid.

When complete the frame reaches from the top of the window down to about two-thirds of the depth extending outward at least two feet below. It is then ready for the cover which may be made of heavy unbleached muslin, one long, straight strip down the center with a long triangular strip down each side, the seams coming down over the side frames.

This effectively excludes the sun and at the same time admits of a free circulation of the air. One can hardly believe what a difference it will make in the temperature of a room if the sun shines full upon the windows, and having been once used, none would ever willingly be without them again.

In the fall the muslin can be removed and laid away and will do duty for many summers. The frames need not be taken down and will last for several years.

Since the introduction of canned goods, and the use of glass jars with air-tight covers, the old-fashioned preserves are seldom seen, the stone jars are relegated to some other purpose, says Mrs. Lincoln in American Kitchen. Tin cans are used at canning factories, but seldom by housekeepers. All kinds of fruit, whether prepared with much or little sugar, or in sweet or sour pickle, are now sealed in glass jars, and the term "canning" is applied somewhat indiscriminately. Generally speaking, "preserving" means the cooking of fruits in an equal weight of sugar, and long enough for the fruit to keep without being air-tight; while "canning" may be done with little or no sugar, and with just enough cooking to thoroughly heat the fruit, but the air must be excluded. The preparation of the fruit for these two forms is similar, and the same general directions will apply to each process.

The first step in this business is to provide the necessary utensils, and the list given here will be equally useful in any branch of the work, preserving, pickling, or jelly-making.

Granite or porcelain-lined kettles, or stew-pans, with bales, or handles, and lips, for convenience in pouring, should be broad and shallow, that considerable surface may be exposed to the heat.

Of large bowls and platters, every housekeeper usually has a sufficient number; but there are many women who never think to provide themselves with a small, sharp-pointed knife for paring. One made of the best steel, if kept sharp and bright, answers very well; but the better way is to have a silver-plated fruit-knife ground down to a fine edge, and kept expressly for fruit-paring.

Other desirable articles are, wooden spoons, some of them with slots, or perforations, a wire spoon, silver spoons large and small, a silver natty-pick, or skewer, scales for weighing, a hair sieve, a bright tin strainer, like a squash strainer, but with firmer mesh, a colander, a wooden masher, and a plentiful supply of cheese-cloth, both fine and coarse, and fine cotton-and-wool flannel. Provide two sizes of jelly-tubblers, and the best glass jars with perfect fitting covers, and an extra supply of rubbers. The pint-size jar is the best for nearly everything, but be careful to select those which have large tops. A few, holding two quarts, will be useful for large whole fruit. A large-mouthed funnel will help greatly in filling the jars.

The preparation which each fruit needs, is given under each recipe, and the only directions equally applicable to every fruit, are these: Observe the utmost cleanliness in every part of the work, both of the hands, the utensils, and the fruit. Avoid everything which will tend to change of color or lessen the flavor of the fruit, such as tin, iron, or brass utensils, or any undue exposure of the pared fruit to the air. Use only sound fruit, and as soon after gathering as possible. Use pure granulated sugar, free from any bluish tinge, the purest spices, and the best cider vinegar.

Clean and scald the jars and their covers. Even if cleaned when put away, they should be scalded just before use, so that each one is in perfect condition, and that the rubbers fit perfectly. Use new rubbers every season. Stand the jars in a shallow pan of water on the back of the range, where the water will keep hot. If the fruit is to be cooked in water first, have a pan of water on boiling. Pare only enough to make one pound or fill one jar, then weigh, if necessary, and drop at once into the boiling water. Go on with the paring, covering the pared fruit with an old wet napkin to exclude the air, at the same time watching the fruit in the pan. Take out each piece as soon as soft, and put it in a large plate. Do not pile one piece on another, for the lower ones would be crushed. When all the fruit is cooked, strain the water and use it for the syrup. In that way, none of the flavor is lost. Boil the syrup and remove the scum. If the fruit is to be cooked again in the syrup, put it in carefully and boil according to directions in that special recipe. When ready to fill the jars, see that the water in the pan is hot and the jars hot. Draw the preserving kettle close to the pan of jars, put the funnel in the jar, and with a silver nut-pick, or spoon, or fork, or wire spoon, put each piece in the jar, so that the best part of it will be next to the glass. Fruit, like pears and peaches cut in halves, must be arranged so the syrup will fill the hollow places. Small fruits and berries should be taken up with the skimmer. Fill the jars nearly full, then pour in the syrup with a teaspoon. Run a silver knife or spoon-handle round the inside and up and down the jar, to let any bubbles of air escape; then wipe off the top, put

on the rubber, fill to overflowing with boiling syrup, put on the cap and screw it down, being careful to see that the rubber bears evenly on the glass. Remove from the water and invert on the table. As the jars cool, the caps will bear screwing down a trifle. The next morning examine the jars to see if there be leakage. If the covers are tight, label the jars with name and date, wrap each in paper, and put away in a cool dry, dark place. Examine again after a week, and if the covers are not tight, scald, and use at once, or boil down for marmalade. A little mould or foam on the top is not always an unfavorable indication, if the cover is tight.

Canned Blueberries.—Pick over and wash the berries, stew them in their own juice with, perhaps, a little water at first, to keep the lower ones from sticking. When all are swollen and well cooked, turn them at once into the hot jars, and seal. They will keep without sugar, and are nice for pies. If preferred sweet, add half a cup of sugar to a quart of berries. Swamp-berries will require a cupful of sugar to a quart.

Currants and Berries Canned without Cooking.—Allow one quart of granulated sugar to one fruit. Mash them together, a few at a time, taking care that every berry is mashed, or they will not keep. Fill the jars to overflowing, shaking down each layer firmly; screw the covers on tightly as possible. They will keep indefinitely. Currants prepared in this way are delicious eaten with meat, and the seeds are not hardened as in stewed currants.

Canned Peaches. No. 1.—Pare the peaches, and cut in halves, or leave them whole as you prefer. Allow one cup of sugar to one pint of water. Boil, and skim. Put in as many peaches as will cover the bottom of the kettle, and let them boil up once. Take out with a silver fork, or wire spoon, and pack them neatly in the jars. Fill up with the boiling syrup, and seal. If the peaches are hard, drop them in a pan of water in boiling water, and cook carefully until nearly tender, then take out on large plates, being careful to keep the pieces separate; then, when all are cooked, put them into the syrup, for a few minutes.

Canned Peaches. No. 2.—Select peaches that are ripe and not too soft. Pare, halve, and weigh the fruit, and allow six ounces of sugar to each pound of fruit. Put the sugar, with just water enough to dissolve it, over the fire. Skim as it boils, then put in the peaches, a few at a time, and as soon as they are well scalded, take out carefully, drain, and pack in the jars, filling nearly full. Strain the syrup, boil again, and then fill the jars. Run the handle of a silver spoon down the inside of the jar to let any bubbles escape, and then seal quickly.

Preserved Peaches.—After paring, take the weight of the peaches in sugar, and put them together in a covered bowl, and let them remain over night. In the morning, put them on to boil; simmer until tender. Then skim, and seal as usual.

Canned Raspberries.—Select large firm berries and handle carefully to prevent mashing; weigh, and allow quarter of a pound of sugar to a pound of fruit. Make a syrup of the sugar, using only water enough to dissolve it. Bring the syrup to a boil, skim, and put in the berries; boil fast three minutes. Put into jars and seal.

Raspberry Preserve.—Allow equal weight of sugar and fruit. Pick over the fruit carefully and lay aside the largest and firmest berries. Mash the remainder, and put once to boil for ten minutes, then squeeze them through a cheese-cloth; put this liquid on to boil with the sugar, remove the scum, then put in the whole berries; let them boil up once, skim them out into jars, filling nearly full. Boil the syrup down until there is about enough to fill the jars, then put the berries back and boil up once more, fill the jars, and seal quickly.

Strawberry preserve may be made in the same manner.

Canned Rhubarb.—Peel the rhubarb and cut into three-quarter-inch lengths. Weigh, and to every pound allow half a pound of sugar. Make a syrup of half a pint of water to two pounds of sugar, let it boil, and skim. Put in the rhubarb and boil fast five minutes. Put into jars and seal.

Canned Tomatoes. No. 1.—Tomatoes should be canned in August when the fruit is in the best condition. It is highly important that the fruit should be perfectly sound, and not too ripe; for a single spot of decay will contain a sufficient number of ferment germs to spoil the entire mass.
These are the most reliable methods: Have a large kettle of rapidly-boiling water on the stove. Wipe the tomatoes, fill a wire basket with them and plunge it into the boiling water until the skins begin to crack. Then plunge into cold water, and remove the skins and hard part under the stem.
Mash thoroughly, and let them boil quickly until perfectly soft, but not enough to evaporate all the liquid. Then season as for the table. To every quart allow one teaspoonful of salt, one salt-spoonful of pepper, and half a cup of sugar. Cook five minutes longer, then fill the jars almost full. Have ready some butter, melted, strained, and boiling hot, in proportion of one tablespoonful to every jar. Fill to the brim with the hot butter and seal at once. Olive oil may be used instead of butter. Wrap the jars in paper and keep in a dark place. Examine the jars after two weeks and if any of them show signs of ferment, turn out the contents, and treat as directed in making catsup, which see.

Canned Tomatoes. No. 2.—Prepare as in the first recipe, but season only with salt. Let them boil down until quite thick, then fill the jars nearly full, add boiling water to the brim and seal at once. Be careful that no seeds or pulp run over the edge between the glass and the rubber. Keep the jars wrapped in paper in a cool place. Use these only for soups and sauces.

Butters, Jams, and Marmalades.—These are made from the whole of the fruit, juice and pulp, and, in some instances, the seeds are used also. The fruit should be mashed thoroughly be-

fore cooking, or cut in small pieces and stewed till tender, and in some cases be strained. If cooked sometime before adding the sugar, there will be less danger of burning, less sugar required, and the seeds will not be hardened. Frequent stirring is necessary to prevent burning. The proportion of sugar and the time for cooking varies with each fruit. They are cooked sufficiently when they bubble up thick, or when a little dropped on a cold plate will keep in shape, or stiffen quickly.

Blackberry Jam.—Allow three-quarters of a pound of sugar to a pound of berries. Put the berries in a preserving kettle, mash them until enough juice flows to prevent burning, then heat slowly, and mash until all are broken. Cook twenty minutes, then add the sugar, and cook ten minutes longer. Put into small jars or tumblers and seal.

Gooseberry Jam.—Top and stem the gooseberries. To every pound of fruit allow one pound of sugar. Put the gooseberries into the preserving kettle, just covering with cold water. After they are well boiled to pieces, add the sugar and cook slowly, stirring often for half an hour. Put into jars or tumblers and stand aside to cool. When cold, cover with paper.

Raspberry Jam.—Allow an equal weight of sugar and raspberries. Mash the berries, and cook them in their own juice half an hour. Stir often, then add one-fourth of the sugar, boil five minutes, then add another part of sugar, boil again, and so on until the sugar is all in. Put into small jars and cover with paper when cold.

Green Corn Timbales.—Beat three eggs without separating, add one-half teaspoonful of salt, a dash of cayenne, three-quarters of a cupful of milk and one cupful of freshly grated green corn. Butter small sized timbale molds, and fill two-thirds full with the mixture. Stand in a pan of boiling water, cover with buttered paper and bake in a moderate oven twenty minutes or until the centres are firm. Turn on to a heated platter and serve with a cream sauce.—Table Talk.

Baked Tomatoes.—Select six large, solid tomatoes, throw them into boiling water, remove the skins and cut in halves. Put four tablespoonfuls of butter in a frying-pan, and when hot, stir into it one teaspoonful of dry mustard, then put in the tomatoes, the cut side down, cover the spider, and cook them about ten minutes. Lift them out carefully and put in a baking-pan, sprinkling a thick layer of bread-crumbs over the top of each tomato. Put a piece of butter on each, dust them with salt and pepper, and bake in a moderate oven about twenty minutes. Lift them out very carefully, and serve while hot.—Selected.

As ships meet at sea, a moment together, when words of greeting must be spoken, and then away into the deep, so men must in this world; and I think we should cross no man's path without halting him, and if he needs, giving him supplies.—Henry Ward Beecher.

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OUR HOMES.

THE OLD-FASHIONED POCKET.

How dear to this heart are the old-fashioned pockets! When fond recollection presents them to view! In fancy I see the old wardrobes and presses—where I held the loved gowns that in girlhood I knew. The wide-spreaded mahat, the silk that hung by its side. The straw-colored sash with trimmings of brown. The ruffled foulard, the pink organdie high lit; but oh, for the pocket that hung in each gown! The old-fashioned pocket, the obsolete pocket. The prize-worthy pocket that hung in each gown.

That dear, roomy pocket, I'd hail as a treasure, could I behold it in gowns of to-day! I find it the source of an exquisite pleasure, but all my modistes sternly answer me "Nay!" 'Twould be so convenient when going out shopping. 'Twould hold my small purchases coming from town. And always my purse or my kerchief I'm dropping. Oh, me! for the pocket that hung in my gown. The old-fashioned pocket, the obsolete pocket. The prize-worthy pocket that hung in my gown.

—Exchange.

"SON MOLLIE."

"How is your wife today, Mr. Kelly?"
"Very much as she was yesterday. She had a bad night."
"Humph! At her age it's hardly likely she'll rally." And John Harper, who really meant to be sympathetic, looked away from his neighbor. "I see you are waiting for the train. Expecting any one?"
"Mollie is coming home."
"Mollie? Why her school hasn't out, is it?"

"The holiday vacation commences next week. But, of course, she—"

"Now, neighbor Kelly," oracularly interrupted Mr. Harper, "I always told you it was a mistake the way you brought Mollie. You let her come here to school till she graduated. Then she got that place to teach at Granville last fall. Forty dollars a month is a lot for a girl to earn, but she'll never be a bit of good to you. Even now—"

"The whistling of the incoming train cut short his discourse. Mr. Kelly hurried forward and the next moment was holding a plump little figure dressed all in brown in his arms.

"How is she, father?"
"No better. The doctor says with good care she will regain her speech and the partial use of her hand and foot. Oh, Mollie, no one but God knows how it makes my old heart ache to see her lie there with no sign of life save her great dark eyes!"

Mollie felt her old care-free childhood slipping from her as she stood there under the gray December sky. And feeling this, there came to her that sweetest of all womanly gifts, the maternal comforting sympathy, the hand-cloze between her own as she said:

"Poor father! She shall have the good care. Together we will nurse her back to health."

When Mr. Kelly hurried away after the horse, and they were soon on their way. During the drive Mollie learned that the doctor had insisted on a trained nurse to care for her mother. Also that her cousin Laura, the daughter of Mr. Kelly's brother, was doing the work for the family.

The first sign of consciousness shown by Mrs. Kelly since the paralytic stroke two days before, was when her daughter bent over the bed and tenderly kissed her. The doctor was present and keenly watching Mollie. He half expected a scene. The young girl grew very pale, but retained entire control over herself, soothing the sick woman with loving gentleness.

The next day the doctor consented to Mollie's taking the place of the nurse. The relatives of the family, especially "Aunt Manda," Laura's mother, questioned the wisdom of giving so grave a responsibility into the hands of a girl who didn't know nothing but school books. However, Dr. Greaves, who had known Mollie since her birth, so emphatically forbade any interference in the sickroom with Mollie's authority that even Mrs. Manda dared not disobey.

Two weeks passed by. While there was a decided improvement in Mrs. Kelly the utmost care and vigilance were still required.

Late one afternoon Mollie left her mother sleeping and entered the sitting room. Her face had lost some of its wild-rose bloom during the days and nights of anxious watching. Mollie's eyes were brown, and had a habit of looking straight into the face of the person she addressed. Her hair was a shade darker than her eyes. She had firm red lips and a dimpled chin.

She stood, her hands clasped before her, gazing into the huge fire that crackled and roared in the old-fashioned fireplace. On hearing her father's step she turned.

"Sit down, father," she said, drawing his arm chair up to the fire. "Mother is sleeping, and I have been writing for Mr. Hardy, the President of the School Board at Granville. I have resigned my position."

"Why, Mollie, you must not do that."

"She had her hand on his lips. 'I can not leave mother, even if a nurse could take my place, and Dr. Greaves thinks a change would be harmful. You would have to pay her \$10 a week, just what I earn.'"

"It is not the money, child," Mr.

Kelly said. "Your being here is everything to me, but mother and I always wanted to give you the best of a chance."

"Could anything be better than this? I spoke of the money, father, because I have always wanted to help you as much as a son would. You remember you used to call me 'son Mollie.'"

In a short time Mrs. Kelly was able to sit up part of the time. Mollie then went to the housekeeping, much to Laura's disgust.

"I know just how things ought to be done a heap better than you do, Mollie," she declared one afternoon when Mollie insisted on the pantry being cleaned. "Hain't I helped you ma for the last three summers, just for an accommodation. Of course, I hain't a hired girl."

"That puts a different face on things," Mollie said, standing on tiptoe to sweep down a cobweb. "If you were not a hired girl, if you did not expect pay for your services, I would not think of asking you to clean the pantry. But I want your mother ask father for your wages last night. If you are a hired girl, you may get bread tonight—make only half the quantity you usually do. It gets too dry. I am going to make sugared doughnuts. You have half starved us, Laura."

Miss Laura Kelly retreated to the pantry, slamming the door behind her. She was a dejected-looking maiden of twenty-six, tall, lank, with faded blue eyes and red hair which was always in curl papers.

Mollie was busy over her doughnuts when her father, his coat and hat frosted with snow, entered.

"Sit down," she cried, merrily, "and see if my doughnuts are not almost as good as mother's."

Mr. Kelly obeyed, his wrinkled face beaming with contentment. It seemed so good to him to see Mollie intent on household duties.

"Father," she said, as he broke the second cake, "why can't you put up ice for butter next summer in that old tenant house? Did I not hear you say you thought of selling one of the cows?"

"Yes. There are five, and your mother thought she could manage. But you and Laura can't."

"Does butter pay?" she asked, dutifully rolling her crisp, brown cakes in the sugar.

"Most the best of anything on the farm."

"Did not Mr. Harper want you to take a cow for what she owes you?"

"Yes; and if I get anything I'll have to. Perhaps I can sell her, though cows are cheap."

Mollie carefully lifted her kettle of lard to the table and sat down by her father.

"I can make butter," she said nodding her head. "Take the cow of Mr. Harper, and that will make six. We have a good barrel churn. Let that young German, Carl Vermer, come tomorrow and out ice for you."

"Don't you suppose Algernon would like the work?"

"Doubtless he would like the pay and let you do the work. I don't want you to work so hard, father."

In a few moments Mr. Kelly went back to the barn. The pantry door had been ajar. Laura now emerged.

"I don't know what you air thinking of, Mollie Kelly," she began. "Six cows! I can't do the work for 'em, I want you to understand that."

"All right," Mollie replied, cheerily. "If you have the pantry cleaned you may bring up a basket of Talisman sweets and get them ready to bake."

"What did you mean 'bout Brother Algernon?" Laura asked angrily.

"Oh, you listened to that, too. Well, I meant that Carl does twice the work Algernon does for the same pay. I am going to read to mother now. You keep up a good fire, and I will come and make cream toast for supper."

The following week Mollie discharged Laura. "Aunt Manda" tried to argue with her, but Mollie said she had engaged Carl Vermer's mother to come each week and wash.

"I can do the rest until there is more milk and a dollar and a half a week."

Mollie began to read up about chickens in the agricultural papers, and soon had several hens sitting. She had a long talk with her father concerning financial matters. She learned that while the farm was clear from mortgage and no debts it was growing harder each year to meet expenses. Mr. Kelly also said that the low price of grain threatened him with still further embarrassment.

"Then raise less grain or feed it on the place, as the agricultural papers advise," Mollie said gravely. "Let me raise all the calves this year, and keep those young pigs you talked of selling."

"Do you think it will be best, Mollie, 'son Mollie?' and with the old pet name the farmer's worn face brightened.

"Oh, child, I wish you knew how good it seems to talk things over with you. I am glad to see a girl, just the girl you are, for no one but a daughter could have cared for mother as you have. And, Mollie, you are more comfort and help to me than a boy could be."

There was a long silence. Mollie went and sat on the arm of her father's chair and rested her head against his shoulder.

"Thank you, father, for those words," she said, her brown eyes swimming in tears. "I would rather have the memory of them than a college diploma."

Two days after this conversation there was consternation in the house of Thomas Kelly. Algernon had learned at the village that Carl Vermer and his sister Bertha were to work the following summer for Mollie's father.

Algernon and Laura had for several summers worked for their uncle. They always demanded good wages and as they worked for "an accommodation," and were both "weakly," the result had been that Mr. and Mrs. Kelly had done by far the greater part of their own work.

Manda hurried over to her husband's brother. He was not at home and she received little satisfaction from Mollie.

"Father cannot do so much hard work himself," she said, plainly. "Then Laura told me she would not do the work there is to be done here. I am sure we have a right to do what is best for our own good. No, you are not going to vex mother about it," and

Mollie slipped between her aunt and the sitting room door.

"Mollie Kelly, how dare you speak to me like that?"

"I will tell you how I dare!" Mollie came a step nearer, her eyes glowing like coals. "You know that Dr. Greaves said mother's life depended upon your freedom from excitement. I would dare anything even personal violence to keep you from annoying her."

Mrs. Manda saw her niece was in earnest, and departed, still very angry. Mollie cried a little when she was alone. But she soon wiped her eyes and prepared her father's favorite beef stew for dinner.

The balmy days of May came and Mrs. Kelly had improved rapidly. All things at the farm were at their best.

In the kitchen Bertha presided—stout, ruddy-cheeked Bertha—her blue calico sleeves rolled above the elbows of her strong arms, her head almost bowed under the weight of flaxen braids. She had spent the summer before in the kitchen of a capable housekeeper, so Mollie found her own lack of knowledge often supplemented by Bertha's skill.

Out of doors the change was even greater. Mr. Kelly was surprised by the amount of work done by merrily Carl, and found much less "day help" needed than in former years. They found time to work among the berries and small fruit; the garden was in early and free from weeds, and Mollie's chickens and calves prospered.

As for Mollie herself, she never found time to miss the round of social and educational duties that had filled her days. There were many people in the community, and the village where her school days had been spent was distant only by an hour's drive. She had plenty of books, papers and magazines, but it was through Bertha that one of Mollie's pleasures came about.

One day Bertha asked Mollie to address an envelope for her. She was proficient in German, but confessed that she could not write English.

"I am ashamed," she said, the blood staining her fair cheek. "Gretchen, my little sister goes to school, and last winter she taught me to read a little English. Some day I shall learn to write it."

Mollie thought the matter over. The result was she began teaching Bertha, and in return received help from the latter in the study of German. This had not been included in her high school course, but while teaching she had been a member of a German class.

There was little leisure time, yet they managed to accomplish a great deal. They learned to have a book open while they brushed their hair or ironed. They soon came to enjoy each other's company. Mollie never tired of hearing of Bertha's German home or her journey to America. While to the foreign girl the other's accounts of school life were more interesting than fairy tales.

When June days began to paint the cherries on the many trees around Mollie's home with carmine, and the early raspberries began to ripen, Mrs. Manda began to grow more friendly.

"Shall I come over this week after berries, Mollie?" she called out on Monday morning, driving her old horse as near as possible to the line where Mollie was hanging out a week's wash.

"And the cherries—why, some one is picking the early ones."

"Yes! I hired Freddie Myers for today. I promised Mr. Harmon that we should have three baskets of cherries this afternoon. The later ones will not do until next week. Then I shall be glad of as many pickers, to pick on shares, as I can get. As for the berries, Bertha and I can manage all that will ripen this week. The early ones will bring the best price."

There was a pause. Mollie was quaking with something much like fear. Her parents had never thought of selling the fruit, and Mrs. Manda had always helped herself to the best.

"Do you mean you air going to sell the cherries and berries? Why, Mollie, Kelly, I should think you would be ashamed of yourself."

Mollie pushed back her bonnet and faced her aunt. "Why not sell fruit as well as grain? Aunt Manda, father needs the money. Instead of being ashamed I am proud that I can help him."

Mrs. Kelly was too astonished to reply. She started for home, and Mollie went on with her work.

The next two weeks were busy ones at the Kelly farmhouse. Cherries, currants and raspberries, both black and red ones were delivered at the village every day. Bertha's widowed mother and little sister helped, taking their pay in fruit, and many of the cherries were picked on shares.

Work in the house was lightened a little by the proprietor of a summer hotel a few miles away contracting with Mollie for a gallon of cream every day. He was also to take fruit, eggs, as many vegetables as they could spare and the young chickens.

Mrs. Manda and Laura waited ten days. Then they drove up one afternoon with three pigs.

"The berries were all picked this morning," Mollie said, coming down stairs neat and cool-looking in her black skirt and pink shirtwaist. "If you want cherries, you can pick in those trees by the well. I am going to the village with two bushels of cherries and thirty quarts of berries."

"Humph!" It was Mrs. Manda's sole reply.

"Stay to supper, both of you," Mollie went on, cordially. "I am going to have red raspberry shortcake."

Neither of them thanked her. However, when she returned she found her invitation had been accepted.

"Are you not going to take part of those cherries?" Bertha asked in a subdued voice, nodding toward the pails, which had been left on the porch.

"Yes, I am, if I get a chance," Mollie replied, compressing her red lips.

"I don't believe I am really selfish, Bertha. I do not care for the value of the cherries, but I want to let my uncle's family know the day is past when they can use father solely for their own benefit. See how he has been imposed on in the way of hired help. Poor mother, too! I sometimes think if she had such help as you are last year she might have escaped this long illness. Uncle Thomas never raises fruit, and he is

younger and stronger than father. Father has always pastured his stock and furnished him with farm machinery. But his reign is over."

"And that of 'son Mollie' has commenced," said her father, who, unperceived, had entered the room. "You have opened my eyes. God bless you, child!"

Mollie's shortcake was a success, although when her aunt began on her third piece she said:

"It's too bad you will use baking powder, Mollie. No one can make a good shortcake with it."

After supper Carl brought around the horse of Mrs. Kelly. It was not until she picked up her pail that she said:

"You hain't took your share of these here cherries, Mollie."

Mollie hesitated. Plainly her aunt did not expect her to do it, and it did seem small. Still, to retreat now meant defeat. One moment, and she stooped for the pail.

"Too bad to keep you waiting," she said, blithely. "It will take me only a moment."

Mrs. Manda's face flashed. "Maybe you better take 'em all," she said sardoniously; but Mollie was at the other end of the kitchen, and if she heard, made no reply.

After the expenses of picking the fruit were paid, thirty dollars remained from the sale of it. The proprietor of the hotel continued to take the cream until late in September. He paid a good price for early apples, the few fine pears they could spare and a part of the grapes crop. The rest of the grapes were carefully shipped to the city, and netted the Kellys a neat sum.

Mollie's wisdom in urging her father to keep the pigs was manifest when pork brought a good price. Mr. Kelly had never made as much money in one year before, and his farm was in better shape than for a long time. Plans were laid to keep more cows another year, and a variety of small fruit was to be put out.

Mrs. Kelly's health had continued to improve. It was evident she would never be strong, but she was free from pain and able to do some light work.

"Farming is not the vocation for which I was educated," Mollie said to her friend Mabel Joy, who visited her at holidays; but I am needed here. We will make more money than if I taught, hired my board and mother kept a girl all the year. I feel too, that I am not filling the place of some girl who must earn her living and has no home. I am happy, and I make my parents so. We have good society. Now that we have organized a Chautauque Reading Circle, I shall keep up a regular course of study. So, Mabel, I have found my sphere. It is the junior membership in the firm of Farmer Kelly and Son Mollie."—Farm and Fireside.

What will it matter in a little while that for a day we may have a word, a touch, a smile, upon the water?

What will it matter whether hearts were brave and lives were true; that you gave me the sympathy I craved, as I gave you?

These trifles! Can it be they make or mar a human life? Are souls as lightly waved as rushes are by love or strife?

Yes, yes! a look the fainting heart may break And just one word, if said for love's sweet sake, May save a soul.

—May Riley Smith.

"BONES," NON-COMBATANT.

Naturally enough, we were all down on the non-combatants. It is always so in the fighting lines. The teamster enlist as a teamster, and it is a very useful and necessary adjunct of an army, but yet, when the fight is on, and you think of his being safe in the rear, there is a feeling against him. So with the hospital staff and others. We had other reasons for being down on "Bones," however. In addition to being out of the row, he was the man who examined us at the call hall half the time, or when the regimental surgeon had an excuse for being absent. There is a program variation when the hospital steward is the man you run out your tongue at. When the bugles sound the call, the ailing form in line and march up to be examined. So do the shirkers. There are generally three shirkers to one sick man. There is a widespread idea that neither the regimental surgeon nor the hospital steward is on to this fact, but that is one of the first things they discover. When we came up before "Bones" the program was:

"Sick, eh?"
"Yes, sir."

"What's the matter?"
"Had a fever all night, and was out of my head."

"Run out your tongue."

"Yes, sir."

"Take three of these."

The looks of the tongue settled it. About one in six was excused from duty for the day, the rest were pronounced fit for drill and work. It was because we couldn't beat "Bones" that we called him "Bones."

It was because he saw through our little game that we would have made his daily life miserable if we had known how. It was because the regulations of war put "Bones" to the rear when a fight was on that we hoped a stray bullet would search him out some day. In time "Bones" came to realize that he had no friends in the rank and file of the 17th, but I must do him the justice to add that it made no difference with him. He neither prescribed more nor less physic—neither excused more nor less men from duty. He went right along doing his duty by the United States, and looking serious and conscientious over it, and this was another cause for complaint on our part.

By and by, when we all were hating "Bones" with all our heart, and things had grown so bad that the sight of him set men to yelling, we marched away to outflank Jackson, as he had outflanked Pope at Manassas. It was sharp fighting along the front from the start, and after a hard march of two days, our corps went into battle-line one morning and we knew that there was a host of the enemy in our front.

A brigade was detached to reconnoitre the woods to our left, and later on our regiment was detached to deploy as skirmishers and draw out the concealed strength of the enemy. Away we went with a yell, glad to be in it at last, and it wasn't five minutes before men began to fall. We pushed up to the woods, drove the gray skirmishers back, and then massed on the centre to hold a gap between the hills. Troops were moving up to support us and hold the ground we had gained, when the enemy came swarming out. Then for ten minutes the old Seventeenth made its war record. We held a full brigade. We did even better than that—we repulsed three determined assaults by four times our number, and we killed and wounded almost as many men as we had in the ranks.

But there was a blunder somewhere. Our supports fell back, the enemy was reinforced, and we were left there to be sacrificed. There was no panic—no retreat. It was simply that the lone regiment, realizing that it had been abandoned, broke up into detachments and fought almost without leaders and each man for himself. Again a whole brigade moved up against us, and, though we were only seven hundred now, we poured in such a cool and deadly fire that the advance wavered—halted—broke back and left us to wave our caps and cheer. We might have retreated then, but no one gave the word. In five minutes it was too late. A regiment to an army is as a fly to a horse. Our resistance simply annoyed.

We saw a force gathering in the edge of the woods beyond, and every man felt that it was the end. Those battle-lines would walk right over us next time.

We looked back to the Federal lines, but no reinforcements were on their way. If we rose up to retreat we should be swept by the grape and canister of the guns in battery and waiting.

"It's our last fight," called man to man, as we huddled closer to the earth and drew a long breath.

In front of us lay our regimental flag, with half a dozen dead men beside it, and colonel, major, and half the company captains were down, dead or wounded. The gray lines had just begun to move when a shout of "Bones!" rang along our lines. It was the hospital steward, sure enough. Of all the thousands of Federal soldiers in our rear he alone had made his way across the fields to die with us. He had lost his cap on the way, but he knew him by his eyeglasses and long hair and hatched face. He came on the run, and without pause he sprang over the forms lying down—over the gun barrels pointed to the front, and, lifting up the flag, he waved it and shouted:

"Men of the 17th, follow me!"

I have seen a dozen generals leading brigades or divisions into action, but I never saw one who grew tall and heroic as rapidly as "Bones." One minute he was a hapless, bow-backed hospital steward. The next he was a hero, seeming to be six feet tall and as straight as an arrow. We just got one look at him, and then the seven hundred men sprang up with yell and cheer and followed his lead. He turned to the left, led us straight at three guns posted there, and in the dash of three yards we were among them and had wiped out the artilleryists. Then it was down the hill on the other side, the men dragging the captured guns along up—around the corner of a grove, and then the Federal ranks opened with cheers to let us through. There was "Bones" still at the head—still acting as colonel, flag-bearer, and savior, and what do you think he did and said as General Devine rode up and took the flag from his grasp and called him the hero of the Army of the Potomac? He sat down for a minute to catch his breath and wipe his glasses, and then rose up to reply:

"Why, general, I saw that the boys needed some one, and so I went down."

The word would have made "Bones" a captain for what he did that day, but he would have none of it. He remained a hospital steward to the end of the war, but he was "Bones" no more to the 17th. His name was Drew, and we called him Colonel Drew after that day, and the man who didn't get a chance to shake hands with him at least once every twenty-four hours felt that things were somehow out of kilter. In that perilous moment in the gap there was a chance for every one of us to become a hero, but it was "Bones" who rose up—"Bones," the non-combatant of the hospital staff."

M. Quad in American Druggist.

GEMS.

It takes a man with a good deal of influence with himself to do something he doesn't want to, and doesn't have to, because he ought to.—Puck.

A talent is perfected in solitude; a character in the streams of the world.—Goethe.

So high is grandeur to our dust, So near is God to man, When Duty whispers low, Thou must, The youth replies, I can.—Emerson.

In sincerity in a man's heart must make him all enjoyments, all that comes him, unreal; so that his whole life must seem like a merely dramatic representation.—Hawthorne.

And things can never go badly wrong, If the heart be true and the love be strong. For the mist, if it comes, and the weeping rain, Will be changed by the love into sunshine again.—George MacDonald.

The firmest friendships have been formed on mutual adversity, as iron is the most strongly united by the fiercest flame.—Colton.

There is a healthful hardness about real dignity that never dreads contact and communion with others, however humble.—Washington Irving.

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Farm from 10 to 50 acres, with good buildings, suitable for fruit and poultry.

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ELECTRICITY PASS DOOR.—24 miles from Post Office, Boston and Albany, 24 miles from Post Office, Station, School and Church. Cuts 20 tons hay, 100 bushels of corn, 100 bushels of wheat, 100 bushels of oats, 100 bushels of barley, 100 bushels of rye, 100 bushels of clover, 100 bushels of alfalfa, 100 bushels of timothy, 100 bushels of red clover, 100 bushels of white clover, 100 bushels of blue clover, 100 bushels of yellow clover, 100 bushels of green clover, 100 bushels of black clover, 100 bushels of brown clover, 100 bushels of gray clover, 100 bushels of pink clover, 100 bushels of purple clover, 100 bushels of red clover, 100 bushels of white clover, 100 bushels of blue clover, 100 bushels of yellow clover, 100 bushels of green clover, 100 bushels of black clover, 100 bushels of brown clover, 100 bushels of gray clover, 100 bushels of pink clover, 100 bushels of purple clover.

PERSONAL INCLUDED.—Farm free and clear; 26 acres, will keep 4 or 5 head; 14 miles to Station, Store, and P. O. Children taken at 100 cents per week. Good crops, 200 bushels of corn, 100 bushels of wheat, 100 bushels of oats, 100 bushels of barley, 100 bushels of rye, 100 bushels of clover, 100 bushels of alfalfa, 100 bushels of timothy, 100 bushels of red clover, 100 bushels of white clover, 100 bushels of blue clover, 100 bushels of yellow clover, 100 bushels of green clover, 100 bushels of black clover, 100 bushels of brown clover, 100 bushels of gray clover, 100 bushels of pink clover, 100 bushels of purple clover.

90-ACRE FARM 2 miles to village, 1 to station. Buildings old but in first-class condition. 200 acres mowing, balance pasture and woodland. 300 cords wood, keeps 10 head stock, 100 bushels of corn, 100 bushels of wheat, 100 bushels of oats, 100 bushels of barley, 100 bushels of rye, 100 bushels of clover, 100 bushels of alfalfa, 100 bushels of timothy, 100 bushels of red clover, 100 bushels of white clover, 100 bushels of blue clover, 100 bushels of yellow clover

